

Product Description - Food grade CMC

Description:

CMC is a food grade additive and belongs to anionic cellulose ether. It is a derivative with ether structure obtained by the chemical modification of natural cellulose through the grafting of hydrophilic group. It is a kind of polymer water-soluble cellulose glue. In food applications with good rheology, good protein stabilizer, low-calorie food additive, improve taste and prolong shelf time.



Scope of application:

Food-grade CMC is mainly used as a food additive, used in food, beverage, coffee, dairy products, baking, fruit juice, etc.

Physical and chemical indexes (analytical methods are available, according to GB1886.232-2016) :

CMC Parameters

Type	FH6	FVH6	FH9	FVH9	FL6	FL30/FL50/ FL100	FM6	FM9
DS	0.65-0.90	0.65-0.90	≥0.9	≥0.9	0.65-0.90	≥0.9	0.65-0.90	≥0.9
Viscosity of Aqueous solution	1% Viscosity				2% Viscosity			
	200-500	500-8000	200-500	500-6000	25-400		400-2000	
Purity	≥99.5%							